

COOKING

COMICALLY



WHAT'S THIS
CHOCOLATE
THING?



THAT, SIR, IS OUR
FLOURLESS
CHOCOLATE TORTE
TOPPED WITH A
FINE CHOCOLATE
GANACHE AND
PAIRED WITH A
STRAWBERRY



REDUCTION SAUCE
ON THE SIDE

OOH YEAH THE
DOUBLE CHOCOLATE
STRAWBERRY MUSH

I'LL HAVE THAT





INGREDIENTS

THE CAKE STUFF

 170g 1 CUP BETHLENDEE CHOCOLATE CHIPS	 3 EGGS	 113g $\frac{1}{2}$ CUP BUTTER	 150g $\frac{3}{4}$ CUP SUGAR
 3g $\frac{1}{2}$ TSP SALT	 5ml 1 TSP VANILLA	 50g $\frac{1}{2}$ CUP COCOA POWDER	

THE GANACHE STUFF

 170g 1 CUP BETHLENDEE CHOCOLATE CHIPS	 120ml $\frac{1}{2}$ CUP HEAVY WHIPPING CREAM
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THE STRAWBERRY STUFF

 8 STRAWBERRIES	 25g 2 TBSP SUGAR	 240ml 1 CUP WATER
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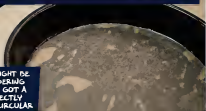
BEGIN BY LEAVING YOUR EGGS OUT
UNTIL THEY ARE ROOM TEMP

IF YOU FORGET
YOU CAN PUT
THE EGGS IN
WARM WATER
FOR 20 OR 30
MINUTES AND
THAT WILL DO
THE TRICK TOO



THEN PREPARE AN 8" CAKE PAN BY GREASING
IT WELL, COVERING THE BOTTOM WITH
PARCHMENT PAPER AND GREASING THAT TOO

YOU MIGHT BE
WONDERING
HOW I GOT A
PERFECTLY
SIZED CIRCULAR



PIECE OF
PARCHMENT
PAPER...



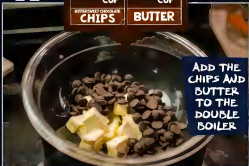
WE CRAFTY
AS F***

SPEAKING OF CRAFTINESS GO AHEAD
AND GET THAT DOUBLE BOILER READY



DOUBLE-
BOILER
BASICS





UNTIL
SMOOTH

THEN
TRANSFER IT
TO A BOWL



SUGAR



VANILLA



SALT

AND MIX
IN THE
SUGAR,
VANILLA

VANILLA
AND SALT

BLEND IN
YOUR EGGS
ONE AT A
TIME



3

EGGS

THEN THE
COCOA
POWDER



50g

$\frac{1}{2}$
CUP

COCOA POWDER



VOILA,
BATTER



TRANSFER
THE BATTER

TO YOUR
PREPARED
PAW AND

BAKE @ 375°F (190°C)
25 MINUTES

TIME TO START ON THE...

REDUCTION



THIS IS THE PROCESS BY WHICH WE,
YOU GUESSED IT, REDUCE STOCKS,
FRUITS, VEGETABLES, ETC

EXCESS WATER IS
EVAPORATED BY
SIMMERING OR BOILING
THUS DISTILLING THE
FRUIT TO A MORE
FLAVORFUL JELLY-LIKE
SUBSTANCE.



8

strawberries

CHOP THOSE
STRAWBERRIES
IN HALF



25g

2
TBSP

SUGAR



240ml

1
CUP

WATER

ADD TO
A PAN ON
MEDIUM
HEAT WITH
THE WATER

AND SUGAR



BRING TO A BOIL FOR
ABOUT 15 MINUTES

THEN MASH UP ALL THOSE
STRAWBERRIES REALLY WELL

CONTINUE
SIMMERING



FOR ANOTHER
3-10 MINUTES
AND REMOVE
FROM HEAT

LOOKING GOOD

TAKE OUT
THE CAKE
AND LET
COOL IN THE
PAN FOR 10
MINUTES

TIME FOR THE

125ml

GAWACHE



HEAT YOUR
HEAVY CREAM
IN A
MICROWAVE
OR ON A
STOVE UNTIL
IT IS HOT BUT
NOT BOILING



ADD



THE CHIPS



AND STIR



UNTIL
MELTED
AND
SMOOTH



TURN THE CAKE OUT ONTO A PLATE
AND SLATHER WITH THE GANACHE

THEN PUT
IT IN THE
FRIDGE TO
COOL FOR
A COUPLE
HOURS



TEAM UP



ONCE IT'S NICE
AND COLD





SLICE AND DRESS IT UP
AS YOU LIKE





ENJOY

— THE NOTES —

- THIS IS MY FIRST PURPOSELY GLUTEN-FREE RECIPE.
- THIS IS ALSO THE 100TH RECIPE I'VE RELEASED ONLINE, HERE'S TO 100 MORE.
- YOU CAN MELT YOUR CHOCOLATE IN THE MICROWAVE IF YOU WANT, I'VE JUST FOUND THAT A DOUBLE-BONDED LIDETS THE CHANCES OF BURNING THE CHOCOLATE.
- THIS CAKE IS EXTREMELY RICH, SERVE ACCORDINGLY.
- I RECOMMEND DUSTING WITH POWDERED SUGAR OR COCOA POWDER.
- ONE 10oz BAG OF CHOCOLATE CHIPS WILL GIVE YOU EXACTLY TWO CUPS.
- WHEN SLICING THE CAKE USE A KNIFE COATED WITH HOT

WATER AND WIPE IT CLEAN AFTER EVERY SLICE, THIS WILL
HELP YOU GET NICE NEAT SLICES OF CAKE.

- FEEL FREE TO USE OTHER FRUITS, RASPBERRY IS
GREAT WITH CHOCOLATE.
- THE GAME IN THE SCREENSHOT IS ROCKET LEAGUE.

AND AS ALWAYS

THANK YOU FOR READING

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